

Limited-Use Food Establishment Pre-Opening Requirements

Davis County Environmental Health Services Division



All items must be completed prior to facility opening. Any incomplete items may hinder permitting process and result in a delay in opening the facility.

Structure:

- Establishment must conform to the plans approved by the Davis County Health Department (DCHD)
- Business name must be posted with minimum 4" lettering, business name must match the DBA provided in the application
- All gaps are sealed (i.e. fixed equipment, hood vents, paneling junctures, pipe fittings, etc.)
- Lights are shielded, coated or otherwise shatter-resistant over food preparation areas
- Adequate lighting is available in all food preparation and food storage areas
- Adequate overhead protection is provided for all food preparation areas
- Plumbing, equipment, and general facility are in good condition

Sanitation:

- Establishment is equipped with a hand wash sink, installed in a manner that does not contaminate food or equipment (equipped with a splash guard or spaced apart from food prep areas)
- Hand wash sinks are equipped with soap, a sanitary means to dry hands, a waste receptacle, and a sign that notifies employees to wash their hands
- All warewashing activities must be performed at an approved commissary.
 - Soiled dishes must be stored in a manner that does not contaminate food or equipment
 - Establishment must have enough extra utensils on hand to replace all in-use utensils every four hours, and any utensils that become soiled during service
- Chemicals are stored in a manner that does not contaminate food or equipment
- Chemicals and sanitizers are approved for use in food service facilities and are properly labeled
- Appropriate sanitizer test kit or measurement device is available
- Garbage disposal containers outside the facility are leak proof with fitted lids
- All food, equipment, clean dishes/utensils, and single-use items are stored in a manner that protects from sources of contamination at least 6" above the ground
- Plumbing, equipment, and general facility are in good condition

Plumbing:

- Clean water tanks are a minimum of 10 gallons
- Waste water tanks are at least 15% larger than clean water tanks
- Water tanks must be constructed of material that is durable, corrosion resistant, nonabsorbent, smooth and cleanable, and intended for use with potable water
- Water tanks / hoses must be capped when not in use
- Potable water must be supplied using a dedicated food-grade hose
- Wastewater must be emptied using a dedicated waste water hose, or another approved method
- Hot and cold water (under pressure) is available at all hand wash sinks

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Equipment:

- Equipment used for storing Temperature Control for Safety (TCS) food are able to maintain required temperatures (i.e. refrigerator $\leq 41^{\circ}\text{F}$; steam table $\geq 135^{\circ}\text{F}$)
- All cold holding equipment has working and accurate thermometers
- Temperature measuring devices are readily accessible during operation, calibrated, and easily readable
- Food contact surfaces of equipment are constructed to be safe, corrosion-resistant, nonabsorbent, smooth and cleanable, and are capable of withstanding repeated washing
- Non-food contact surfaces of equipment are constructed of corrosion-resistant nonabsorbent, and smooth materials

Other:

- Documentation of Certified Food Safety Manager training for at least one employee (Risk 2 establishments only)
- Documentation of Food Handler Training for all employees
- An adequate power source must be available during hours of operation to ensure uninterrupted service
- All applications and fees must be submitted at the time of inspection
- Commissary Agreement must be submitted to and approved by the DCHD
- Route schedule or another approved means of tracking operations must be submitted to the DCHD
- Establishment cannot serve food which was prepared in a private home or any other unapproved location
- Food, equipment, and supplies may not be stored at a home residence, storage unit, garage, or any other unapproved location
- Establishment cannot prepare food using specialized processing methods
- TCS foods may not be cooked prior to the date of sale